



R e s t a u r a n t

K A L T I O



M E N U

According to ancient Sàmi traditions, the sacred spring, "kaltio", can cure illness and refresh the mind. We believe that a delicious meal and genuinely warm service do the same.

This is how our restaurant is named Kaltio (in Inari sàmi language *käldee*).

Santa's Hotels will take you to a journey to the flavors of the Nordic, where genuine arctic flavors, feelings and people join together!

Share your experience with your close ones: our dishes are meant to be enjoyed together!

A JOY SHARED IS A JOY DOUBLED!

For ages we have gathered together around a shared meal to create the best memories and moments.

Santa's Hotels dishes are created to be shared: fill the table with a variety of dishes, combined classics or have a small taste of everything.

HOME MADE "RIESKA"

Collect a selection of arctic flavors and enjoy them with this traditional flat bread called "rieska"

**Potato "rieska" flat bread
and brown butter L**
3,00

Salt cured salmon, 80 g G,M
Traditionally salt cured salmon
from the Arctic Ocean.
6,00

White fish tartar, 80 g G,L
Sugar salted Finnish lake white fish,
caper, sour cream
6,00

Wild elk roast, 80 g G,M
with pickled mushrooms and red onions
12,00

FROM THE LAND OF A THOUSAND LAKES

Pan of vendace, garlic mayonnaise M
8,00

Vendace is a tiny fish but it's the royalty of the salmon family, it approves only the cleanest and clearest lake waters.

FORESTS FULL OF FLAVORS

Old Style Pan of Mushrooms G,L
Cream stewed mushrooms
6,00

G = gluten free L = lactose free M = dairy free

More information about the allergens and alternative choices from the staff.

ONCE IN LAPLAND

Traditional Sautéed Reindeer G,L
14,00

The most famous dish of Lapland, stew of reindeer is traditionally served with lingonberries and pickled cucumbers.

Mashed potatoes is the typical side, but you can try it with any other type of potatoes as well!

A POTATO A DAY

"A day without potatoes, is a day without food!",
Grandpa always said.

That's how important potatoes have always been to Finns!

Mashed Potatoes G,L
5,00

Pan of Garlic Potatoes G,M
6,00

Pan of Blue Cheese Potatoes G,L
6,00

CHEESES

**Finnish cheeses,
cloudberries, malt syrup**
8,00

The most traditional Finnish cheese is the oven baked cheese. It's also called squeaky cheese from the sound it makes when you chew!

You must try it with cloudberries, the coveted berries collected from the vast swamps of Lapland

FRESH SALADS

Green Salad G,M
Fresh lettuce, radish, cucumber, tomato
and pickled red onion
6,00 / 12,00

Roasted Mushroom Salad, 80 g G,L
Mushrooms roasted in clarified butter,
sour cream, onions
6,00

FROM YOUR OWN PLATE

REINDEER AND REINDEER FOOD

Did you know that mushrooms are reindeers' favorite food? That's why mushroom gatherers must be fast to get to the best picking spots, before the reindeer!

**Mushroom risotto, butter fried mushrooms
and Parmesan cheese G,L**
18,50

Fried reindeer and mushroom risotto G,L
Raspberry game sauce
32,00

ARCTIC LOCAL FOOD

Beef tenderloin with pepper sauce G,L
potato patty, fried mushrooms and onion
26,90

**Salmon from the Arctic Ocean
with crab sauce G,L**
Sugar pea pure, roasted carrots
22,90

Burger L
Beef burger from Finnish meat 150 g,
smoked cheese, real mayonnaise, marinated
red onion, Lappish potato fries
17,90

HELLO SWEETIE PIE!

ALMOST LIKE THE OLDEN DAYS

The sweet flavors will take you back to the olden days of Finns, but with a modern twist!

**Malt French toast
and vanilla ice cream L**
11,90

**Cream pudding
with Finnish berries G,L**
9,90

**Chocolate cake and
traditional "vispipuuro",
a whipped lingonberry pudding L**
8,90